

# Italian Cold Cut Lasagna Rollups

Yield: 10 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/big-italian-cold-cut-recipe>

## Ingredients:

- 1 pound lasagna noodles dry
- 2 tablespoons extra virgin olive oil
- 1 cup onion diced
- 1 tablespoon fresh garlic minced
- 1 pinch red pepper flakes
- 6 ounces baby spinach
- 2 pounds whole milk ricotta
- 1 pound cold cut sliced and diced Italian, such as Italian sweet ham, capicola, salami and prosciutto
- 1/2 pound provolone cheese sliced and diced
- 2 whole eggs
- 1/4 cup Italian parsley chopped
- 1/4 cup grated Parmesan cheese
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon oregano
- 1/2 cup fresh basil chopped
- 5 tablespoons unsalted butter
- 5 tablespoons all purpose flour
- 1 cup heavy cream
- 1 quart whole milk
- 1/2 teaspoon kosher salt
- 1/4 teaspoon white pepper
- 1/2 teaspoon dry mustard
- 3 nutmeg grinds fresh
- 3 Worcestershire sauce shakes
- 3 drops sauce Tobasco
- 2 tablespoons freshly grated Parmesan cheese
- 1/2 pound shredded mozzarella to top pans before baking

## **Nutrition:**

1. Calories: 600 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 190 milligrams
4. Fat: 47 grams
5. Fiber: 1 grams
6. Protein: 28 grams
7. SaturatedFat: 28 grams
8. Sodium: 1210 milligrams
9. Sugar: 7 grams

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